

# Viking Installation Guide



Viking Range Corporation

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[vikingrange.com](http://vikingrange.com)



## 24" Wide Built-In Gas Rangetops

**IMPORTANT: PLEASE READ AND FOLLOW**

1. Before beginning, please read these instructions completely and carefully.
2. Do not remove permanently affixed labels, warnings, or plates from product. This may void the warranty.
3. Please observe all local and national codes and ordinances.
4. Please ensure that this product is properly grounded.
5. **The installer should leave these instructions with the consumer who should retain for local inspector's use and for future reference.**

Installation must conform with local codes or in the absence of codes, the National Fuel Gas Code, ANSI Z223.1-latest edition. Electrical installation must be in accordance with the National Electrical Code, ANSI/NFPA 70 - latest edition and/or local codes. **IN CANADA:** Installation must be in accordance with the current CAN/CGA-B149.1, Natural Gas Installation Code or CAN/CGA-B149.2, Propane Installation Code and/or local codes. Electrical installation must be in accordance with the current CSA C22.1 Canadian Electrical Codes Part 1 and/or local codes.

Installation of any gas-fired equipment should be made by a licensed plumber. A manual gas shut-off valve must be installed in a accessible location in the gas piping external to the appliance for the purpose of turning on or shutting off gas to the appliance. **In Massachusetts:** All gas products must be installed by a "Massachusetts" licensed plumber or gasfitter. A "T" handle type manual valve must be installed in the gas supply line to the appliance.

**WARNING:** If the information in this manual is not followed exactly, a fire or explosion may result causing damage, personal injury, or death.

1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. **WHAT TO DO IF YOU SMELL GAS:**  
 -Do not try to light any appliance.  
 -Do not touch any electrical switch; do not use any phone in your building.  
 -Immediately call your gas supplier from a neighbor's phone.  
 -Follow the gas supplier's instructions.  
 -If you cannot reach your gas supplier, call the fire department.
3. Installation and service must be performed by a qualified installer, service agency, or the gas supplier.

**WARNING**  
 If not installed, operated and maintained in accordance with the **manufacturer's** instructions, this product could expose you to substances in fuel or fuel combustion which can cause death or serious illness and which are known to cause cancer, birth defects or other reproductive harm.  
 For example, benzene is a chemical which is part of the gas supplied to the cooking product. It is consumed in the flame during combustion. However, exposure to a small amount of benzene is possible if a gas leak occurs. Formaldehyde and soot are by-products of incomplete combustion. Properly adjusted burners with a bluish rather than yellow flame minimize incomplete combustion.

**WARNING!!!  
 ELECTRICAL GROUNDING INSTRUCTIONS**

This appliance is equipped with a three prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. Do not cut or remove the grounding prong from this plug.

**BACK TRIM ACCESSORIES**

Assembly and installation are included with all back trim accessories.

**BASIC SPECIFICATIONS**

Description	VGWT240	VGGT240	VGQT240
Cutout Width	24" (61.0 cm)		
Cutout Height	7 1/2" (19.1 cm) (Top of grate support should be 3/8" [.95 cm] above countertop.)		
Cutout Depth	Minimum - 24" (61.0 cm) Maximum - 25 3/4" (65.4 cm)		
Overall Width	23 7/8" (60.6 cm)		
Overall Height from Bottom	To cooking surface - 7 7/8" (20.0 cm) To top of island trim - 8 7/8" (22.5 cm) To top of backguard - 13 7/8" (35.2 cm)		
Overall Depth from Rear	To end of side panel - 24" (61.0 cm) To end of control panel - 25 3/4" (65.4 cm) To end of knobs - 27 3/4" (70.5 cm)		
Gas Requirements	Shipped natural gas standard; field convert to LP/Propane with standard convertible regulator; accepts standard residential 1/2" (1.3 cm) I.D. gas service line.		
Electrical Requirements	120 VAC/60 Hz - 4 ft. (121.9 cm), 3-wire cord with grounded 3-prong plug attached to product.		
Maximum amp usage	.08 amps	7.2 amps	0.5 amps
Burner Rating	27,500 BTU NAT./ 27,500 BTU LP	(2) 15,000 BTU NAT./ 13,500 BTU LP (ea.)	(2) 15,000 BTU NAT. 14,000 BTU LP (ea.)
Approximate Shipping Weight	146 lbs. (65.7 kg)	160 lbs. (72.0 kg)	160 lbs. (72.0 kg)

**Minimum Clearances from Adjacent Combustible Construction**

- Cooking surface and below (36" [91.4 cm] and below)
  - Sides - 0"
  - Rear - 0" with backguard; 0" with island trim and non-combustible rear wall; 6" (15.2 cm) with island trim and combustible rear wall
  - Top grate support - 3/8" (1.0 cm) above countertop
- Above cooking surface (above 36" [91.4 cm])
  - Sides - VGWT/VGGT - 6" (15.2 cm); VGQT - 9" (22.9 cm)
  - Within the side clearance, wall cabinets no deeper than 13" (33.0 cm) must be minimum 18" (45.7 cm) above cooking surface.
- Wall cabinets directly above product must be minimum 42" (106.7 cm)

## GENERAL INFORMATION

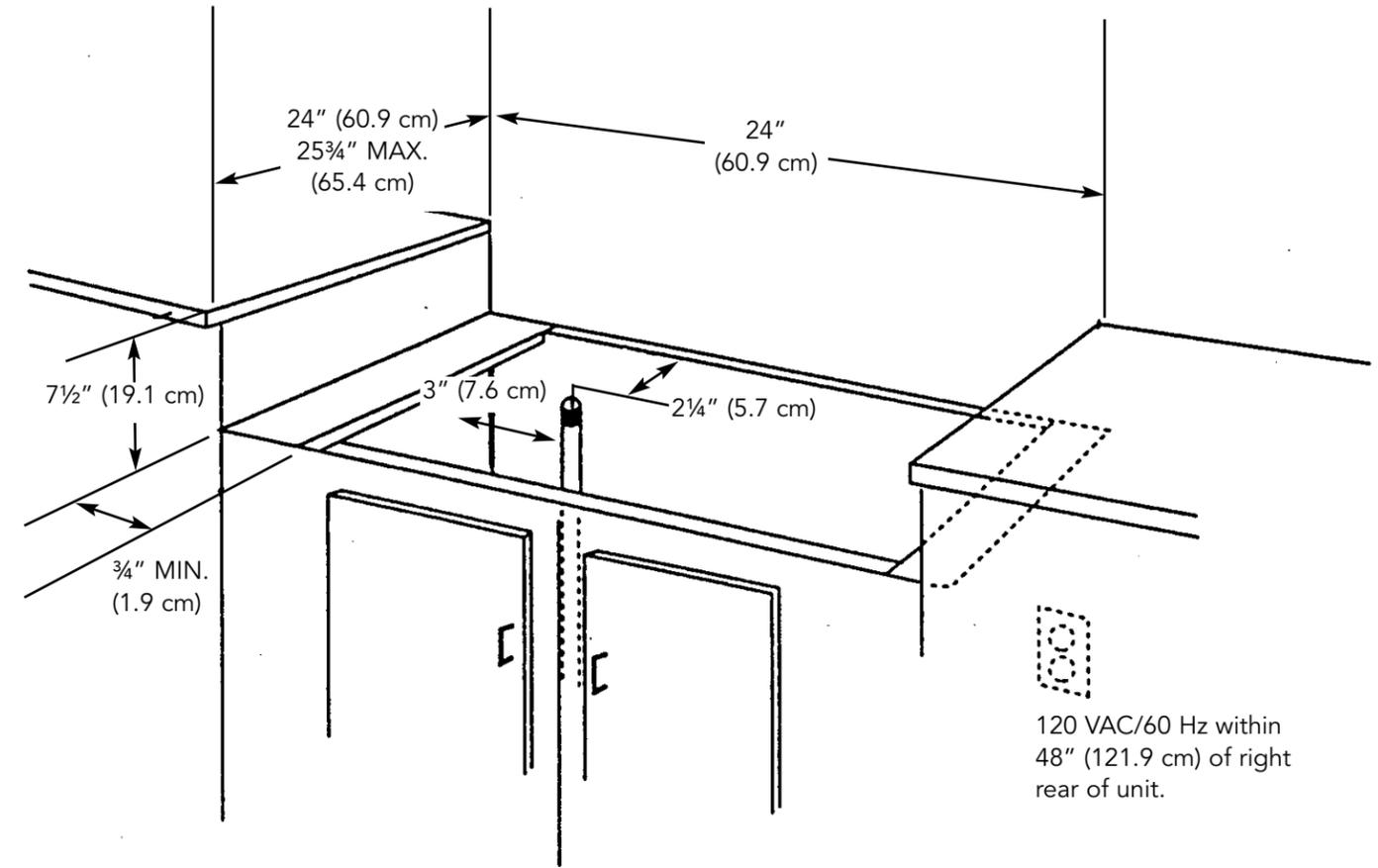
1. **WARNING:** The use of cabinets for storage above the appliance may result in a potential burn hazard. Combustible items may ignite, metallic items may become hot and cause burns. If a cabinet storage is to be provided the risk can be reduced by installing a rangehood that projects horizontally a minimum of 5 in. beyond the bottom of the cabinet.
2. **WARNING:** This appliance shall not be used for space heating. This information is based on safety considerations.
3. All openings in the wall behind the appliance and in the floor under the appliance shall be sealed.
4. Keep appliance area clear and free from combustible materials, gasoline and other flammable vapors.
5. Do not obstruct the flow of combustion and ventilation air.
6. Disconnect the electrical supply to the appliance before servicing.
7. When removing appliance for service:
  - A. Shut off gas at main supply
  - B. Disconnect AC power supply
  - C. Disconnect gas line to the inlet pipe
  - D. Lift appliance out of cabinet cutout
8. Electrical Requirement:  
Listed under Basic Specifications - Minimum Recommended Electric Circuit.
9. Gas Manifold Pressure
 

Natural gas -	4.0" W.C.P.
LP/Propane -	10.0" W.C.P.

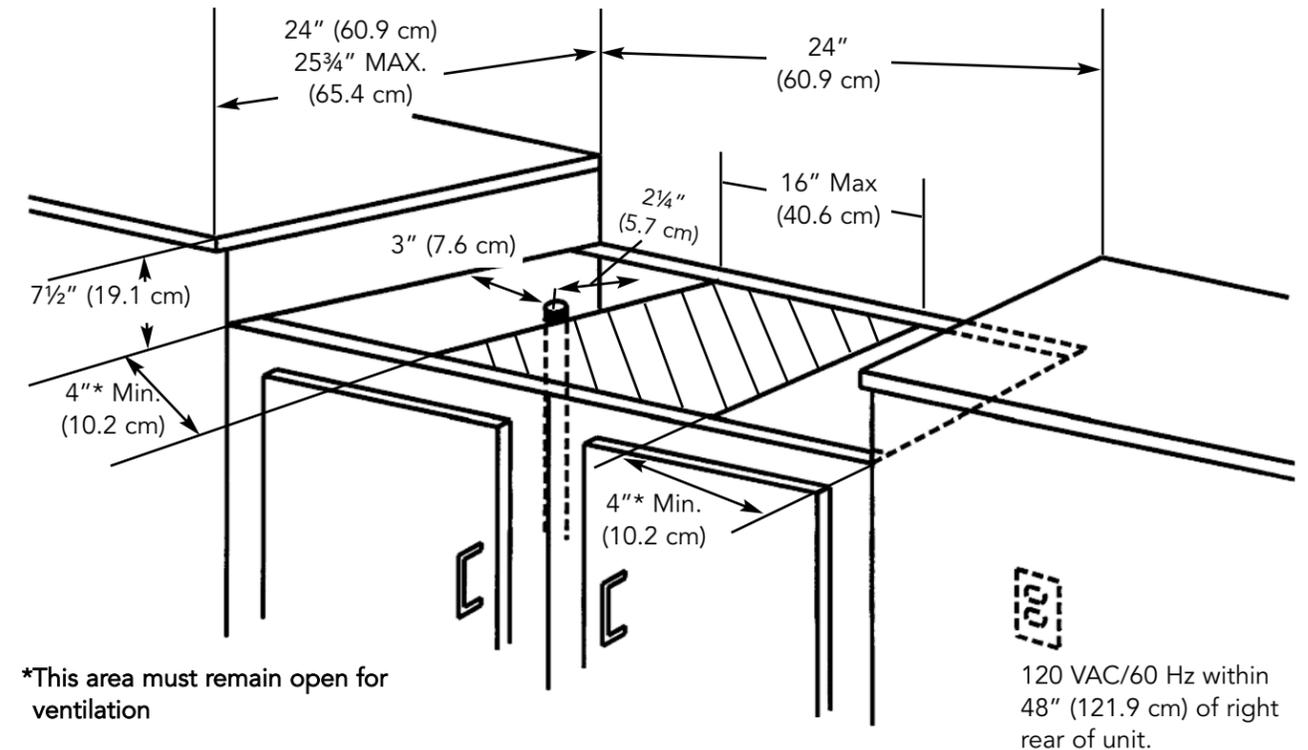
## ELECTRICAL CONNECTION

There is no connection necessary beyond plugging the unit into a polarized, grounded, 120 volt, 60 Hz, 15 amp circuit. This circuit, however, **MUST** be grounded and properly polarized. The unit is equipped with a 16-3 SPT2 power cord.

## CABINET CUTOUT DIMENSIONS - For VGWT and VGGT Models

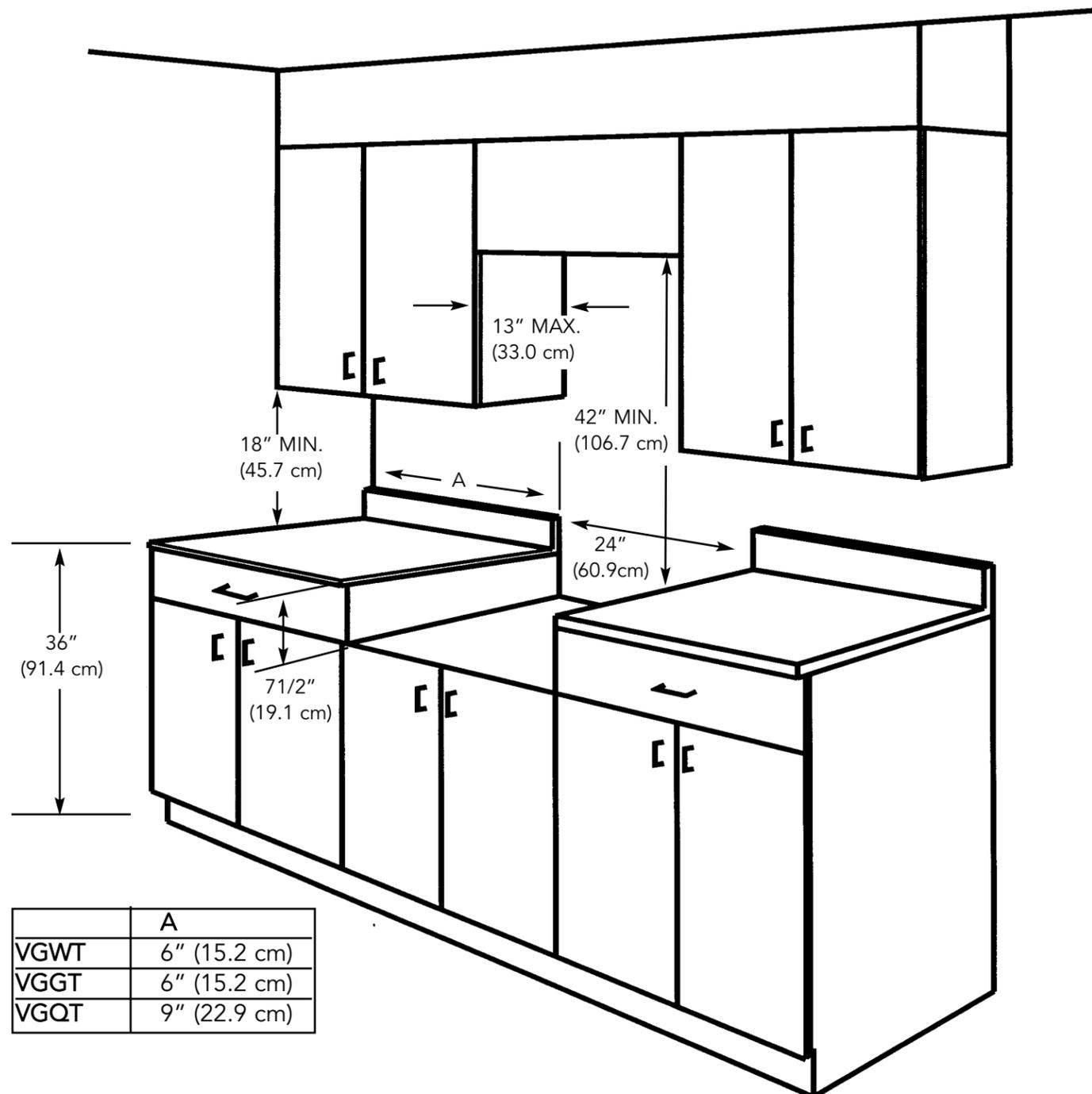


## CABINET CUTOUT DIMENSIONS - For VGQT Model Only



## PROXIMITY TO SIDE CABINET INSTALLATION

The unit may be installed directly adjacent to the existing base cabinets. **IMPORTANT** - The side trim **MUST** be  $\frac{3}{8}$ " (.95 cm) above the adjacent base cabinet countertop. The unit **CANNOT** be installed directly adjacent to sidewalls, tall appliances, or other side vertical surfaces above 36" (91.4 cm) high. There must be a minimum of 6" (15.2 cm) side clearance for the VGWT/VGGT models and 9" (22.9 cm) side clearance for the VGQT models to such combustible surfaces above 36" (91.4 cm) counter height. Within the side clearance to combustible vertical surfaces above 36" (91.4 cm), the maximum wall cabinet depth must be 13" (33.0 cm) and wall cabinets within this side clearance must be 18" (45.7 cm) above the 36" (91.4 cm) high countertop. The wall cabinet above the appliance must be a minimum of 42" (106.7 cm) above the appliance cooking surface for a full width of the unit.



## GAS CONNECTION

This gas supply (service) line must be the same size or greater than the inlet line of the appliance. This unit uses a 1/2" (1.27 cm) I.D. NPT (Sch40) inlet. Sealant on all pipe joints must be resistive to LP gas.

1. Manual Shut-Off Valve:  
This installer-supplied valve must be installed in the gas service line ahead of the appliance and regulator in the gas stream and in a position where it can be reached quickly in the event of an emergency. **In Massachusetts:** A "T" handle type manual valve must be installed in the gas supply to the appliance.
2. Pressure Regulator
  - (a) All heavy-duty commercial-type cooking equipment must have a pressure regulator on the incoming service line for safe and efficient operation, since service pressure may fluctuate with local demand. External regulators are not required on this appliance, because a regulator is built into each unit at the factory. Under no condition should you bypass this built-in regulator!
  - (b) Any conversion required must be performed by your dealer or a qualified licensed plumber or gas service company. Please provide the service person with this manual before work is started on the unit. (Gas conversions are the responsibility of the dealer or end user.)
  - (c) This unit can be used with Natural gas or LP/Propane. It is shipped from the factory adjusted for use with natural gas. The orifice hoods must be screwed snug when LP/Propane is used. (See LP/Propane conversion.)
  - (d) Manifold pressure should be checked with a manometer, natural gas requires 5.0" W.C.P. and LP gas requires 10" W.C.P. Incoming line pressure upstream from the regulator must be 1" W.C.P. higher than the manifold pressure in order to check the regulator. The regulator used on this unit can withstand a maximum input pressure of 1/2 PSI (14.0" W.C.P.). If the line pressure is in excess of that amount, a step-down regulator will be required.
  - (e) The appliance, its individual shut-off valve, and pressure regulator must be disconnected from the gas supply piping system during any pressure testing of that system at pressures in excess of 1/2 PSIG (3.5kPa).
  - (f) The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 PSIG (3.5kPa).
3. Flexible Connections:
  - (a) If the unit is to be installed with flexible couplings and/or quick-disconnect fittings, the installer must use a heavy-duty, AGA design-certified commercial flexible connector of at least 1/2" I.D. NPT (with suitable strain reliefs) in compliance with ANSI Z21.41 and Z21.69.
  - (b) **In Canada:** CAN 1-6. 10-88 metal connectors for gas appliances and CAN 1-6.9 M79 quick disconnect devices for use with gas fuel.
  - (c) **In Massachusetts:** This appliance must be installed with a 36" (3-foot) long flexible gas connector.
4. Before placing the unit into operation, always check for gas leaks with a soapy water solution or other acceptable method. **DO NOT USE AN OPEN FLAME TO CHECK FOR LEAKS!!!** Leak testing of the appliance shall be conducted according to the manufacturer's instructions.

## NATURAL TO LP/PROPANE CONVERSION INSTRUCTIONS

This product is manufactured and adjusted for operation with natural gas as shipped from the factory. To operate with LP/Propane gas, the following adjustments should be made:

1. Before installing, convert the regulator by removing the cap marked "NAT" and reverse it to read "LP". Be sure not to disturb or remove the spring beneath the cap.
2. To convert the burner to LP/Propane, turn the burner orifice hood clockwise until it becomes snug against the internal LP/Propane pin orifice.
3. See the "Burner Adjustment" section to obtain a properly adjusted flame for the burners.

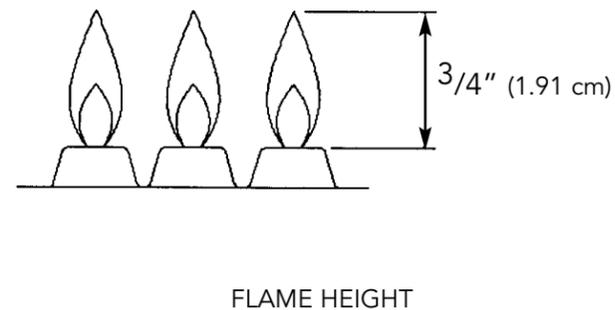
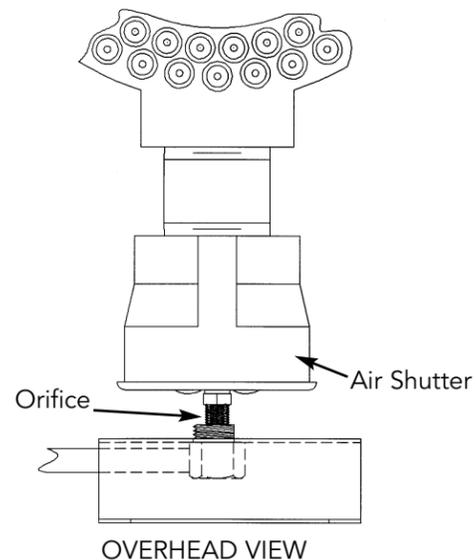
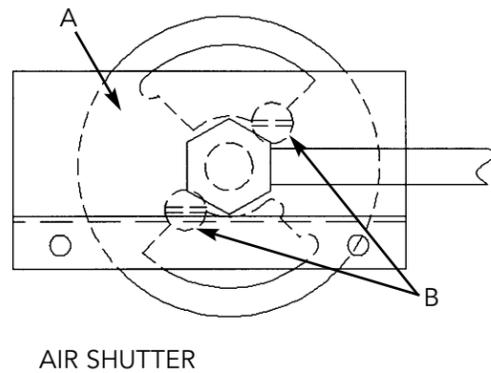
## INITIAL IGNITION OF BURNERS

All appliances are tested before leaving the factory. Field adjustments may be necessary for proper mixture of gas and air for proper operation. When the unit is connected to gas and electrical service, it should be adjusted by a qualified technician. If it is not, contact your dealer for the name of their authorized service agency. If none is available, contact Viking Range Corporation for the nearest authorized service agency in your area.

## WOK BURNER ADJUSTMENTS (If Applicable)

To gain access to the burner for adjustments:

1. Remove the grate and grate support.
2. Locate the air shutter "A" and loosen the two screws "B" that holds the air shutter in place.
3. Light the burner and turn the burner knob to the high position.
4. With a proper, high flame height, adjust the air shutter to obtain a blue flame with no yellow tipping that sits on the burner at the burner ports.
  - (a) open the air shutter gap to add more air and to eliminate yellow tipping.
  - (b) close the air shutter gap to reduce the air and to prevent a noisy flame that lifts off the burner.
5. Turn the burner off.
6. Tighten the air shutter screws.
7. Replace the grate support and grate.



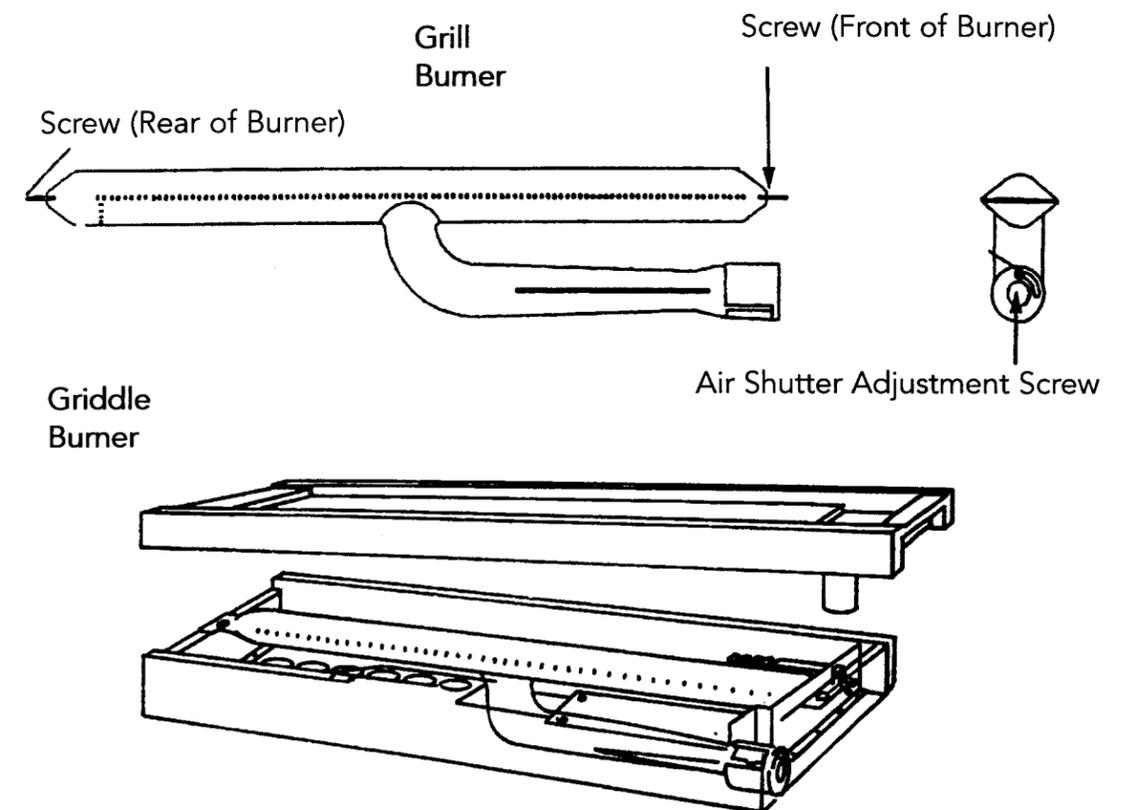
## GRILL/GRIDDLE BURNER ADJUSTMENT (IF APPLICABLE)

### Grill

1. The grill burner orifice and air shutter are located beneath the front end of the grill assembly. To gain access to the adjustment, remove the grill grate, grate support, flame spreaders, and the burner shield.
2. Remove the screw at the front and rear of the burner.
3. Lift the burner off the orifice and locate the air shutter adjustment screw at the end of the burner.
4. Loosen the screw and adjust the air shutter to the desired setting [for natural gas open shutter approximately 3/8" (.95 cm); for LP gas open the air shutter approximately 7/16" (1.1 cm)].
5. Tighten the screw, then replace the burner on the orifice.
6. Check the flame for desired height before replacement of the above parts.
7. For flame adjustments, use a 1/2" (1.3 cm) deep socket to adjust the orifice head; turn clockwise to decrease flame and counter clockwise to increase flame.

### Griddle

1. To gain access to the burner orifice and air shutter, lift and remove the griddle.
2. **Carefully** remove the ignitor and put to the side.
3. Remove the metal plate located below the burner.
4. Remove the screws at the front and rear of the burner, remove the burner tube and locate the air shutter adjustment screw at the end of the burner tube.
5. Flame adjustments are the same as the grill #4-#7.
6. Replace all griddle parts and griddle.



## Replacement Parts

Only authorized replacement parts may be used in performing service on the oven. Replacement parts are available from factory authorized parts distributors. Contact Viking Range Corporation Preferred Service, (888) 845-4641, for the nearest parts distributor in your area.

## Final Preparation

1. Some stainless steel parts may have a plastic protective wrap which must be removed. The interior of the oven should be washed thoroughly with hot, soapy water to remove film residues and any installation dust or debris before being used for food preparation, then rinsed and wiped dry. Solutions stronger than soap and water are rarely needed.
2. All stainless steel body parts should be wiped with hot, soapy water and with a liquid cleaner designed for this material. If buildup occurs, do not use steel wool, abrasive cloths, cleaners, or powders! If it is necessary to scrape stainless steel to remove encrusted materials, soak with hot, wet cloths to loosen the material, then use a wood or nylon scraper. Do not use a metal knife, spatula, or any other metal tool to scrape stainless steel! Scratches are almost impossible to remove.